

Christmas Day 2024



£80.00PP | UNDER 12'S £40.00

12:00 PM – 2:30 PM

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For the Table

A festive Christmas cocktail to kickstart the celebration.

Rosemary Focaccia, served with a garlic-herb dipping oil, feta, and marinated olives.

Starter

Classic Prawn Cocktail, succulent prawns served on crisp lettuce with a tangy Marie Rose sauce, topped with a sprinkle of paprika and fresh lemon. (GF)

Venison and Cognac Pâté, smooth venison pâté with a touch of cognac, served with Bramley apple chutney, green salad, and toasted sourdough. (GFO)

Wild Mushroom Croquettes, crispy croquettes with a wild mushroom filling, served with truffle mayo and wild rocket. (V)

French Shallot Soup, a rich, comforting shallot soup with melted Welsh cheese croutons. (V / GFO)

Tomato & Rosemary Brulé, a savoury twist on a classic, paired with crispy halloumi fritters. (V)

Main

Turkey, succulent lemon-herb roasted turkey, served with traditional Christmas-bird gravy & trimmings

Lamb, tender, slow-braised Welsh rump with a rich roast gravy.

Beef, slow-braised brisket in a full-bodied red wine gravy.

Pork, honey-roasted boneless ham hock, served with pomme anna, vichy carrots, tomato, and a glazed sauce.

Haddock, smoked fillet atop sautéed winter greens and creamy potatoes, finished with a rarebit sauce and poached egg.

Festive Veggie Wellington, a festive puff pastry filled with cranberries, mushrooms, chestnuts, and sweet potato, served with an umami-rich sauce. (VG)

All mains served with herb roast potatoes, creamed leeks, braised red cabbage, tenderstem broccoli, maple-glazed root veg, Yorkshire pudding.

Pudding

Christmas Pudding, a traditional festive pudding, bursting with dried fruits and warming spices, served with brandy sauce. (V)

Penderyn Cheesecake, a creamy Welsh whiskey-infused cheesecake, combining sweet and smoky flavours.

Tuille Basket of Chocolate Mousse, a delicate tuille basket filled with rich chocolate mousse, topped with praline cream. (V)

Fig Tart, a sweet fig tart, served with a luscious brandy cream. (Vg)

Baileys Crème Brulé, a silky Baileys-infused crème Brulé, with a caramelized sugar top, served alongside a buttery shortbread biscuit. (V / GF)

(V) – vegetarian (VG) – vegan (GF / O) – gluten free / option – all mains (excluding wellington) are gluten free without Yorkshire pudding

Allergies and Intolerances: If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information. Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. While every effort is made to avoid such, we cannot guarantee all dishes to be 100% allergen free.